



MARKET BASKET PAGE



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We specialize in fine meat. Our buying facilities are exceptional and we are able to give you for your Sunday dinner the

Tenderest, Juiciest Meat in Honolulu

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FRESH FISH EVERY DAY

Four Famous Honolulu Recipes!

These are well recommended by the well known hostesses mentioned below, and should prove a splendid addition to your cook book. There are 285 more fine recipes in the Star-Bulletin Cook Book, which may be obtained at our office for fifty cents.

OYSTER SHORT CAKE.

2 cups flour, 2 tablespoons butter, 1½ teaspoons baking powder, 2 eggs, ¼ teaspoon salt, 1 cup milk. Rub butter in flour. Add eggs well beaten and other ingredients. Butter the pan. Lay in double layers and bake.

Filling:—¼ teaspoon salt, 1 tin fresh oysters, ¼ teaspoon pepper, 1 tablespoon butter, 1 egg, 2 tablespoons flour.

Put oysters in saucepan over fire. Stir until edges curl. Take the liquid that comes from oysters while cooking. Add enough cream or milk to make a cupful. Add melted butter and blended flour. Add other ingredients and 1 cup of fluid. Add well-beaten egg and oysters.—Mrs. L. C. Ables.

BEEF LOAF.

2 pounds of round steak ground up fine, 1 teaspoonful pepper, 2 eggs, 1 cup cracker crumbs, 2 teaspoonful salt, 1½ cups sweet milk. Mix thoroughly, cover with bits of butter and bake covered, 1½ hours.—Mrs. Guy Gere.

LOBSTER OR CRAB COQUILLE.

Boil two lobsters of medium size, or two dozen Hawaiian crabs. When cold pick out quite fine. Put 1 pint of cream on to boil and rub together 2 tablespoonfuls of butter with 2 of flour and 1 teaspoonful of mustard, a little salt and red pepper. Then add 3 tablespoonfuls of the boiling cream. Stir till smooth, then add the remainder of cream. Boil two minutes, then add the lobster or crab, and boil one minute more. Have ready some fine cracker crumbs (about eight crackers) and stir gently into the mixture when taken from the fire. Place in shells, dust with paprika and bake a light brown. (This is improved by adding the juice of half an onion chopped fine and sautéed in butter. Press out the butter and strain into the cream.)—Mrs. St. C. Sayres.

PAPAYA COCKTAIL.

2 cups of diced papaya, ¼ cup water, ¼ cup sugar, juice of 1 lemon. Stew papaya with sugar, water and lemon juice half an hour. Put on ice and when cold serve in sherbet glasses.—Miss Julie McStocker.

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Choice veal cutlets.....	22½c
Choice prime rib roast beef.....	18c
Juicy porterhouse steaks.....	20c
Prime sirloin and tenderloin steaks.....	17c to 18c
Choice brisket corned beef.....	12 1-2c
Island roast pork.....	20c
Home made Cambridge pork sausage.....	20c
Bananas, per bunch.....	15c to 25c
Melons, per pound.....	3¾c
Potatoes, per bag.....	\$2.00

All Kinds of Sausage at Reasonable Prices.

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READ THIS PAGE EVERY FRIDAY



Put **CRISCO**
to this Test

A severe test for any shortening is its use in hot bread. Make some Crisco biscuit; they are delicate—in looks, odor and taste. They are light and daintily brown. Break one open and you will be delighted with the appetizing aroma, free from any suggestion of lard. They are just as wholesome and digestible as their delicacy promises.

You will find equally as attractive points about Crisco in other branches of cooking. For instance, you can fry without smoke and odor. You can use the same Crisco for frying all manner of foods and all will have a new wholesomeness.

You can make a light rich cake with Crisco which will keep fresh and moist longer.

You will obtain delicious, digestible and economical foods by knowing Crisco better.

Below is a good biscuit recipe, or you may use your own favorite recipe by using from ½ to ¾ less Crisco than you would of lard. Note how Crisco stands the test.



Baking Powder Biscuits

2 cupfuls flour	1 teaspoonful salt
2 teaspoonfuls baking powder	2 tablespoonfuls Crisco
	¾ cupful milk

(Level measurements)

Sift together the dry ingredients. Mix thoroughly with the Crisco, using a knife or spoon, and add gradually the milk, mixing with a knife to a soft dough. Toss on floured board, pat and roll to one-half inch in thickness. Shape with a biscuit cutter, place on a floured tin and bake in a hot oven 12 or 15 minutes.

Mrs. Housewife, these Merchants will help solve your Dinner Problem

